

Dear Fellow Homebrewer:

You are invited to participate in the twelfth annual

**1999 National
Bay Area Brew-Off (BABO)**

The first homebrew competition of the new year, open to all entrants, presented by

**The Draught Board
Homebrew Club**



First, second, and third place awards (great ribbons, cash, and prizes) will be given in eight style categories in this AHA recognized event. This year's event will be hosted by **Hooligan's California Ale House & Grill** (7294 San Ramon Rd., Dublin, CA 94568), formerly Lyon's Brewery Depot.

Categories for judging are:

- | | |
|----------------------|--------------------------|
| ✓ American Pale Ales | ✓ Stouts |
| ✓ English Pale Ales | ✓ Barleywine / Wheatwine |
| ✓ Dark Lagers | ✓ Holiday |
| ✓ Porters | ✓ Mead |

Judging will take place at Hooligans on **February 6, 1999**. Entries must be received at **HopTech Homebrew Supplies** (3015 Hopyard Road, Suite E, Pleasanton, CA 94588) by the **January 23, 1999 deadline**. Please **do not send entries before January 12, 1999**. Entries must consist of **two** 12-ounce unmarked bottles, **\$6.00 per entry** (checks made out to The Draught Board), and a label attached to each bottle with a rubber band. The label should state the entrant's name, address, phone number, club affiliation, category, style, and any special ingredients. For entries in the Holiday Beer category, specify any spices/herbs/special ingredients used. For entries in the Mead category, specify melomel, cyser, or metheglin as necessary. One entry per person per style, please.

Entries will rest in proper storage at the HopTown Brewery (Suite D) between delivery and judging.

Everyone is welcome to come to Hooligans and celebrate the competition on February 6th for the first major homebrew competition of the new year! Computerized results and awards ceremony immediately following the judging.

This is always a fun get together for homebrewers. I look forward to seeing you there. If you have any questions, call Bryan Gros at (510) 601-6780. Visit the competition web site at <http://www.valhallabrewing.com/~thor/dboard/index.htm>.

See you at the competition,

Bryan Gros, BABO Competition Organizer

1999 National Bay Area Brew-Off Category Descriptions

American Pale Ales

Amer. Pale Ale: Range from golden to light copper color. The style is characterized by American-variety hops used to produce high hop bitterness, flavor and aroma. American pale ales have low to medium maltiness with a balance toward bitterness. Low caramel character is allowable. Fruity-ester flavor and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels. APAs have low to medium body.

Amer. Amber Ale: American amber ales range from light copper to light brown in color. Amber ales are characterized by American-variety hops used to produce medium to high hop bitterness, flavor and aroma. However, these ales have medium to high maltiness with medium to low caramel character to balance the hop bitterness. They should have low to medium body. The style may have low levels of fruity-ester flavor and aroma. Diacetyl should be absent or barely perceived.

English Pale Ales

Ordinary Bitter: Ordinary bitter is gold to copper colored with medium bitterness, light to medium-low body, and low malt flavor. Hop flavor and aroma character may be evident at the brewer's discretion. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor but should be minimized in this form of bitter. Chill haze is allowable at cold temperatures.

Special (Best) Bitter: Special bitter is more robust than ordinary bitter. It has medium to medium-light body and medium residual malt sweetness. It is gold to copper colored with medium bitterness. Hop flavor and aroma may be evident at the brewer's discretion. The balance varies from even to decidedly bitter. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor. Chill haze is allowable at cold temperatures.

Extra Special Bitter: Extra special bitter can have low to medium hop aroma, and the best examples have good malt aroma. Fruitiness should be evident in the aroma and flavor. Rich malt and hop flavors should be evident, with the balance from even to quite bitter. ESBs are gold to deep copper colored with medium to medium-full body. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor. Chill haze is allowable at cold temperatures.

India Pale Ale: Characterized by high hop aroma but with evident malt aroma underneath. The flavor includes intense hop bitterness with low to high hop flavor. Malt should play a supporting role, and alcohol is often evident. A high hopping rate and the

use of water with high mineral content results in a crisp, dry beer. Hop character can be American or English. The body is medium to medium-full.

Dark Lagers

Traditional Bock: Traditional bocks have a strong malt aroma with virtually no hop aroma, esters or diacetyl. Their color can be deep amber to dark brown. Munich/Vienna malt flavors dominate with moderate sweetness, but as much may come from alcohol as from residual sugar. Just enough hop bitterness should balance the intense maltiness. Hop flavor and esters should be low to none.

Helles Bock/Maibock: The German word "helles" means light colored, and, as such, a helles bock is light in color, from golden to amber. The malty character should come through in the aroma and flavor. Hop aroma and diacetyl should be absent, and if present, aroma and flavor of esters should be slight. Hop bitterness should balance the maltiness or just slightly dominate. Body is medium to medium-full.

Doppelbock: Doppelbocks are amber to dark brown. Malty sweetness is dominant, but should not be cloying. Alcohol should be evident in the flavor, and hop rates vary from moderate to low. Hop flavor and esters should be minimal to none, and diacetyl should not be present. These beers should have a full-bodied and big mouthfeel.

Vienna: Beers in this style are reddish-brown to copper colored. Viennas are characterized by malty aroma, slight malt sweetness and clean hop bitterness. "Noble-type" hop aromas and flavors should be low to medium. Fruity esters, diacetyl and chill haze should not be perceived. Viennas are light to medium in body.

Märzen/Oktobfest: Märzens are characterized by a medium body and broad range of color. Oktoberfests can range from golden to reddish-brown. Sweet maltiness should dominate slightly over a clean, hop bitterness. Malt character should be toasted rather than strongly caramel. Hop aroma and flavor should be low but notable. Fruity esters are minimal, if perceived at all. Diacetyl and chill haze should not be perceived.

Munchner Dunkel: These beers have a pronounced malty aroma from Munich malt, not dark roasted grains, and little to no hop aroma. The color is dark amber to brown. A classic Munchner dunkel should have a slightly chocolatelike or breadlike flavor that comes from the use of dark Munich malts. "Noble-type" hop flavor should be very low, and diacetyl is acceptable only at very low levels. The balance is decidedly toward malt, and the body is medium to full.

Schwarzbier: Gentle, malty aroma with a touch of Munich and roasted malt. Deep brown to deep

1999 National Bay Area Brew-Off Category Descriptions

mahogany. Moderate bitterness from hops and roasted malt with a distinctive dry, bitter-chocolate palate. The malt, roast, and hop bitterness are well integrated. Low sweetness in aroma and flavor due to good attenuation. Medium-light to medium body.

Porters

Brown Porter: Brown porters are mid to dark brown (may have red tint) in color. A mild malt aroma with mild roastiness should be evident, medium to low hop aroma, and medium to no esters and diacetyl. Malt flavor with dark grains should be evident, with hop bitterness giving a balance from slightly malty to slightly bitter. This is a light- to medium-bodied beer with low to moderate carbonation and a smooth and soft malt profile.

Robust Porter: Robust porters are dark brown to black in color and have a roast malt flavor but no roast barley flavor. These porters have a sharp bitterness of black malt which features a coffee-like or chocolate like dryness. Hop aroma is generally low, flavor varies widely, and bitterness from moderate to high. Overall, these porters are a substantial and complex dark ale with a balance from somewhat sweet to dry.

Stouts

Irish-Style Dry Stout: Dry stouts have an aroma of coffee-like roasted barley and malt, with low to medium esters and little to no diacetyl or hop aroma. Dry stouts achieve a dry-roasted character through the use of roasted barley. Some slight acidity or sourness from roasted grains may be perceived, but is not necessary. Medium to high hop bitterness should help provide a dry finish. Dry stouts have medium body and a rich character and creamy mouthfeel. Fruity esters and diacetyl are minimal and overshadowed by malt, hop bitterness and roasted barley character. Head retention should be part of its visual character.

Foreign-Style Stout: Foreign-style stouts have an initial malt sweetness and caramel flavor with a distinctive dry-roasted bitterness in the finish. Some slight acidity is permissible and a medium- to full-bodied mouthfeel is appropriate. Hop aroma and flavor should not be perceived. The perception of fruity esters is low. Diacetyl (butterscotch) should be negligible or not perceived. Head retention is excellent.

Sweet Stout: Sweet stouts have less roasted bitter flavor and more full-bodied mouthfeel than dry stouts. The style can be given more body with milk sugar (lactose) before bottling. Malt sweetness, chocolate and roasted barley should dominate the flavor profile. Hops should balance sweetness without contributing apparent flavor or aroma.

Oatmeal Stout: Oatmeal stouts include oatmeal in their grist, resulting in a pleasant, full flavor and smooth profile that is rich without being grainy. Roasted malt character should be evident, but balanced with a moderate bitterness. The aroma should be mild malt and roasty, with low to high fruitiness and very low diacetyl or hop aroma. This is a medium- to full-bodied beer with a smooth, silky texture from the oatmeal.

Barleywine / Wheatwine

Barleywine: Tawny copper to dark brown in color with a full body and high residual malty sweetness. Complexity of alcohols and fruity-ester characters are often high and counter-balanced by the perception of medium to assertive bitterness and extraordinary alcohol content. Hop aroma and flavor may be medium to very high. Diacetyl should be very low. A caramel and vinous aroma and flavor is part of the character. Chill haze is allowable at cold temperatures.

Wheatwine: Pale to deep copper. Malty sweetness. Medium to high bitterness. Wheat flavor evident. Hop flavor and aroma OK. Alcoholic taste. Low to medium diacetyl OK.

Holiday Beer

A beer specially brewed for the Winter holidays. Usually spices or herbs differentiate this beer from traditional styles. Color can range from light to dark. Anchor Christmas Ales or Lind Jolly Roger are examples of this style.

Please specify spices, herbs, or other special ingredients used.

Mead

A fermented beverage containing honey.

Sub-category must be specified:

Traditional, Metheglin (with spices), **Melomel** (with fruit), **Pyment** (with grapes), **Cyser** (with apples), **Hippocras** (spiced Pyment).

Please specify whether mead is still or sparkling and types of spice, herb, or fruit, if necessary.



1999 National Bay Area Brew-Off Reminders ...

Entry deadline: **January 23, 1999.**

Entries accepted **beginning January 12, 1999** at:

HopTech Homebrewing Supplies
3015 Hopyard Road, Suite E
Pleasanton, CA 94588
(925) 426-1450

Entry fee: **\$6 per entry** (make checks payable to The Draught Board).

Entry: **Two (2)** clean, unmarked **12-ounce** bottles.

Each bottle must have an **identifying label** attached with a **rubber band**.

Limit: **One** entry per style per brewer. (More than one entry per category is allowed so long as there is no more than one entry per style.)

Questions? Call **Bryan Gros** at (510) 601-6780 or check out the web site at
<http://www.dnai.com/~thor/dboard/babo99.htm>

Judging: **February 6, 1999**, beginning at **9:00 am**.

Public Awards Ceremony: February 6, 1999, beginning approximately **1:30 p.m.** at **Hooligan's California Ale House & Grill** (7294 San Ramon Rd., Dublin, CA). Bring your friends to celebrate this event.

Sample labels:

1999 National Bay Area Brew-Off Entry Label

Brewer's Name:

Street Address:

City, State, Zip:

Phone:

Club Affiliation:

Category:

Style:

Special Ingredients:

1999 National Bay Area Brew-Off Entry Label

Brewer's Name:

Street Address:

City, State, Zip:

Phone:

Club Affiliation:

Category:

Style:

Special Ingredients: